

La Nerthe

CINQ SIÈCLES D'ÉLÉGANCE

Les Cassagnes de la Nerthe 2024 Côtes-du-Rhône



40% Grenache Blanc, 30% Roussanne, 20% Viognier, 10% Marsanne

VINTAGE 2024: 2024 began with dry & cold spell, followed by unseasonably warm & wet weather. As a result, the vines budded early and suffered from mildew attacks due to heavy rainfalls in the spring. Summer, marked by very hot weather ended in the first days of September with some welcome rainfalls. At the end, we had a small harvest but with great quality, our white wines turn to be highly expressive, marked by freshness and finesse, with preeminence of floral and citrus aromas.

TERROIR: Different type of soils with sand, clay and shards of calcareous rocks providing a high quality of natural filtration and create fleshy and balanced wines.

VINIFICATION AND AGEING: Picked at perfect maturity, grapes are sorted before arriving in the cellar and directly pressed in a pneumatic press for 3 hours. The juice flows slowly into the vat. After 24 hours, the juice is racked and the fermentation at low temperature begins to protect all flavors. The ageing of the wines lasts almost 6 months on fine lees in stainless vat with regular stirring.

TASTING: Charming and delicate nose, dominated by citrus (ripe yellow lemon), white peach and white flowers (elderberry) aromas. The palate is ample, juicy, very fruity (nectarine, William pear), invigorating without any heaviness. Salivating finish, lovely bitters (orange peel) and lots of freshness in this 2024 vintage!

FOOD AND WINE PAIRING: Quite simply, as an aperitif, with fresh goat cheese, fish in thyme-olive oil foil, or even spinach-ricotta cannelloni.

ALCOHOL CONTENT: 14% by vol.

